

Asparagus, Goat Cheese & Prosciutto Pizza

- 1 Tbs extra-virgin olive oil, plus more for drizzling
- 1 red onion, thinly sliced Salt and freshly ground pepper, to taste Dough for one 12-inch pizza, made in a bread machine (see related recipe at right) Cornmeal for dusting
- 1/4 lb goat cheese, crumbled
- 6 asparagus spears, ends trimmed, spears cooked until tender and cut into 2-inch pieces
- 2 Tbs grated Parmigiano Reggiano cheese
- 1 Tbs chopped fresh oregano
- 4 to 6 paper-thin slices prosciutto

Procedure

1. Place a cast-iron pizza pan in an oven and preheat to 450°F.
2. In a sauté pan over medium heat, warm the 1 Tbs. olive oil. Add the onion and cook, stirring occasionally, until tender and translucent, about 5 minutes. Season with salt and pepper and transfer the onion to a bowl.
3. Roll out the dough into a 12-inch round. Lightly dust a baking peel with cornmeal and lay the dough on top. Lightly brush the dough with olive oil and spread the onion on top, leaving a 1/2-inch border. Scatter the goat cheese over the onion. Scatter the asparagus on top and season with salt and pepper. Sprinkle with the Parmigiano-Reggiano and half of the oregano.
4. Carefully slide the pizza onto the preheated pizza pan. Bake until the bottom of the crust is golden and the cheese is bubbly, about 15 minutes. Remove the pan from the oven. Arrange the prosciutto on the pizza, sprinkle with the remaining oregano and drizzle with a little oil. Let cool for 5 minutes before serving.

Servings: 2

Recipe Type

Baking, Bread, Pizza